Chef David Taylor

Family Style Buffet Options

**SALAD OPTIONS**

**- Spring mix Salad //** Mesclun, cherry tomatoes, beet chips, carrots, strawberry vinaigrette dressing

**- Caprese Salad //**Heirloom tomato, fresh mozzarella, basil pesto, evoo, balsamic reduction

**- Greek Salad //**Feta cheese, cherry tomatoes, kalamata olives, mini cucumbers, green pepper, fresh lemon vinaigrette  
**- Cesar Salad //**romaine lettuce, Cesar dressing, Grana Padano, baked croutons  
**- Potato Salad //** red potatoes cubes, carrots, mayo, eggs, sweet peas  
**- Pasta Salad //**cold macaroni, house mayo, diced ham, celery, peas, carrots  
**- Arugula Salad //**baby arugula, goat cheese croquettes, caramelized pecans, walnut balsamic  
**- Italian Salad //**Iceberg lettuce, tomatoes, black olives, Italian dressing, croutons, grated Parmesan

**SOUPS OPTIONS**

**- Lobster Bisque //** Florida's east coast spiny lobster, mirepoix, half & half, brandy

**- Italian Wedding soup //** mirepoix, stock, baby spinach, Italian herbs, Acini di pepe, beef meatball

**- Sopa de tortilla //** Chicken base tortilla soup, guajillo chiles, pickled onions, cilantro, microgreens  
**- Vegan Bisque //**Oven roasted butternut squash, garlic, veggie stock, herbs de Provence

**- Onion Soup //**Caramelized onions, au jus, rosemary, country bread, grated gruyere

**RICE OPTIONS**

**- Yellow rice //** Mexican style long grain rice, seasoned with peas and carrots.

**- Spanish rice //** Bomba rice, zaffron, spanish chorizo, piquillo peppers, petit pois  
**- Moro de guandules //** Dominican seasoned long grain rice with green peas in creole sauce  
**- Gallo Pinto or Congri //** Cuban seasoned stir-fried rice with black beans  
**- Asian rice //** stir-fried Jazmin rice, ginger, sesame oil, sweet plantain, soy sauce and scallions.  
**- Biryani //** perfume basmati rice, cardamom, seven spices, cauliflower and carrots

**- Paella //**Bomba Spanish rice, squid, sliced octopus, mussels, clams, shrimp, zaffron

**STARCH OPTIONS**

**- Roasted potatoes //**petite medley, extra virgin olive oil and Italian herbs

**- Potato souffle //**baked thin scallop potatoes, cream cheese, au gratin

**- Potato fries //**sweet potato fries, black truffle salt

**- Sweet plantain //**fried sliced sweet plantains  
**- Sweet potato //** mash, butter, cinnamon, cranberries and walnuts  
**- Pasta alfredo //**fettuccine pasta in four cheese white alfredo sauce

**- Bake Ziti //**fresh pasta, bolognesa, mozzarella, Parmigiano Reggiano, fresh basil

**- Mac & Cheese** // Southern style, crawfish tails creole, parmesan crust

**- Mac & Cheese** // classic macaroni pasta, white cheddar sauce  
**- Penne puttanesca //** penne pasta, tomato sauce, garlic, kalamata olives, capers and basil

**- Ratatouille //**zucchini, eggplant and tomatoes, thymes, and basil

**- Green beans //** casserole, cream of asparagus, evoo, crispy onions (v)  
**- Tikka Masala //**zucchini, eggplant, chickpeas, roasted tomatoes, garam masala curry  
**- Baingan Bartha //** roasted eggplant, onion, garlic, tomatoes, and peppers

**SIDE OPTIONS**

**- Portobello //** sautéed baby bella and wild mushrooms, shallots, chives in red wine reduction.

**- Spinach Dip**// sauteed baby spinach, bechamel, gruyere cheese, panko crust, grissinis, pita

**- Raviolis //** Ravioli pasta filled with ricotta and spinach in tomato arrabbiata sauce

**- Lasagna //** fresh pasta, beef ragu, ricotta, spinach, four cheese blend, pomodoro

**- Arancini //**Italian risotto croquette, beef ragu, golden crisp, puttanesca, Grana Padano

**- CousCous //** Turmeric pearl couscous, baby spinach, roasted pine nuts & cherry tomatoes

**- Croquetas //**Cuban style ham croquettes, paprika, bechamel, nutmeg

**- Empanadas //**Colombian yellow corn masa, beef and potatoes

**- Esquite callejero //** grilled corn, epazote, mayo, cotija cheese and tajin  
**- Guacamole //**Hass avocados, lime, onions, fresh cilantro with blue corn tortilla chips

**PROTEINS**

CHICKEN

**- Marsala //**pan seared chicken breast, Porcini, baby bella, dry marsala,

**- Greek Chicken //** chicken thighs, lemon, Greek yogurt, roasted garlic, fresh oregano

- **Piccata** // Pan seared chicken breast, lemon zest sauce, spinach, artichokes, capers

**- Chicken fajita** // grilled chicken, Mexican seasoning over bed of fajita peppers and grilled onions

**- Mole Oaxaqueño //**Chicken thigh, red Oaxacan mole sauce, cacao, chiles, spices, sesame seeds.

**- Jerk Chicken //**Jamaican style, mild jerk seasoning, peppers, pineapple garnish, cilantro  
**- Cordon**Blue // Chicken breast wrap, glazed ham, gruyere & emmental cheese, GF Panko

**- Tikka Masala //**Chicken, zucchini, eggplant, roasted tomatoes, garam masala curry, Basmati rice, naam

**- Thai curry //** Thai chicken or shrimp in red coconut curry, lemongrass, garlic, ginger, bell peppers

BEEF

**- Prime Rib //**bone-in ribeye, au jus, fresh herbs and pepper crust, chef carved

**- Chateaubriand** // sous vide, prime whole tenderloin, duxelles de champignons, chef carved

**- Stroganoff** // grilled tenderloin beef steaks stroganoff, Merlot reduction and mushroom sauce

**- Alambre de res //** Mexican style, black angus diced steak, grilled peppers, Oaxaca cheese

**- Ropa Vieja //**Cuban style shredded beef, bell peppers, cumin, onions, tomato fresh cilantro

**- Mignon //** Center cut tenderloin, gorgonzola, black truffle oil

**- Veal //**bone in, pan seared, fresh herbs, garlic butter, sage reduction

**- Hibachi steak //** black angus tenderloin, soy glaze, oyster mushrooms, Jummai ginjo

**- Oxtail //** Dominican style oxtail, creole stew, fresh herbs

FISH

**- Grouper**// Locally source, baked al papillote, roasted veggies, mango-pineapple fresh salsa

**- Salmon** // Faroe Island, black garlic salt, fresh herbs, al papillote, roasted cherry tomatoes

**- Glazed salmon //**Pan seared, teriyaki, ginger & miso glaze, seasonal veggies.

**- Tuna //**Folrida yellowfin tuna, sesame pan seared, ponzu, wakame

**- Bacalao //** Caribbean style saltfish stew, roasted tomato choka, potatoes, carrots, olives

- Moqueca // Cod, Brazilian style stew, coconut sauce, veggies,

SEAFOOD

**- Scampi //**Sauteed jumbo shrimp, Pinot Grigio, Butter Garlic, Italian parsley

**- Shrimp Diabla** // Sauteed shrimp, sweet fajita peppers, guajillo, chile ancho

**- Scallops** // Pan seared, U10 sea scallops, chardonnay, garlic butter

**- Coquilles Saint-Jacques** // sautéed scallops, gruyere cheese, béchamel, dill, panko

**- Vongole //** fresh mussels and clams in garlic chardonnay wine sauce

**- Lobster**// Florida Spiny lobster tail, chardonnay, evoo, garlic butter

**- Snow Crab** // Steamed crab legs, mild southern seasoning, old bay, garlic butter

**- King Crab //** colossal king crab legs, steamed, old bay, crab boil

**- Salmorejo de Jueyes //** Puerto Rican style crab meat, tomato, peppers, olives

PORK

**- Glaze Ham //** Baked Virginia ham, pineapple, maraschino, bourbon maple glaze

**- Chamorro Hidalguense** // Slow cook roasted whole pork shank, guajillo, natural au jus

**- Pernil //** Puerto Rican style roasted pork leg, caribbean seasoning

- **Carnitas** // Michoacan style pulled pork carnitas, bitter orange, fresh oregano  (GF)

**- Pork ribs //**sous vide, braised, baby back ribs, tangy teriyaki, sesame seeds, scallions

LAMB

**- Lamb Chops //**pistachio crust, black garlic salt, kona coffee, smoked paprika

**- Barbacoa Hidalguense //** lamb brisket, oven roasted, guajillo adobo, banana leaf